



## DUMPLINGS

### MUSHROOM BROTH DUMPLING (G)

Wild Mushroom, Scallion

### VEGETABLE DUMPLING (S,G)

Spring Onion, Potato, Spinach, Chestnut

### PAN SEARED VEG CHILI BAO (V,VE,SE,E)

Garlic, Fermented Chili Paste, Vegetables

### TOFU CHILI BEAN BROTH DUMPLING (V,VE,SE)

Charcoal Skin, Chili Tofu

### GINDARA COD GYOZA (SH,SE,S,G)

Prawn & Marinated Miso Gindara,  
Spring Onion

### CLASSIC CRYSTAL PRAWN HAR GAO (SE,G)

Minced Prawns, Bamboo Shoot,  
Rice Crystal Skin

### CHICKEN SIEW MAY (SE,G)

Minced Chicken, Mushroom, Sesame Oil

### DUCK HANDBAG (D,E,S,G,SE)

Marinated Hoisin Duck, Flaky Pastry

## SATAYS

### SHITAKE MUSHROOM (SE,S,G)

Garlic Butter Wafu

### GRILLED BABY CORN (V,E)

Chili Adobo, Mayo

### ZUCCHINI SKEWER

Sesame Seeds, Tanpo Sauce

### WHITE FISH SATAY (F)

Lemongrass Chili

### SATAY AYAM (N,S,SE)

Chicken Satay, Sumatran Peanut Sauce

### GINGER GARLIC LAMB SATAY (S,G)

Chili Soya Sambal

## SALADS

### THAI MANGO SALAD (V,VE,N)

Green & Ripe Mangoes, Charred Green  
Beans, Cashews, Candied Ginger Vinaigrette

### LARB GAI (S)

Minced Chicken, Herbs, Roasted Sticky Rice



## SOUPS & PORRIDGE

**HERBED DUMPLING BROTH** (V,G,E)  
Aromatic Broth, Vegetable Dumpling

**TOM KHA GAI** (N)  
Thai Chicken Broth, Coconut Cream

**VEGETARIAN PORRIDGE** (SH,SE,S,G,N)  
Mushrooms, Chinese Fritter, Soy Sauce

**CHICKEN PORRIDGE** (SH,SE,S,G,N)  
Shredded Grilled Chicken, Chinese Fritter,  
Peanuts, Coriander, Premium Soy Sauce

## EGG DISHES

**POACHED EGG MISO** (E,G)  
Smoked Salmon, Miso Hollandaise

**CHA TRUNA** (E,F)  
Vietnamese Steamed Egg, Minced Lamb

**TELUR DADAR** (E)  
Indonesian Frittata, Chili Sambal, Scallion

**THAI OMELETTE** (SH,E,S)  
Crab, Onion, Soy Sauce

## SPRING & SUMMER ROLLS

**VEGETABLE SPRING ROLL** (G,V,VE,S,SE)  
Cabbage, Portobello, Carrot, Onion

**WILD MUSHROOM ROLL** (V,VE)  
Chili Soya

**RICE PAPER SHRIMP** (SH)  
Poached Shrimp, Herbs

**THAI CHICKEN SPRING ROLL** (SH,G,S,SE)  
Chicken, XO Sauce

## APPETIZERS

**TEMPEH SQUARES** (N,V,S,SE)  
Rich Chili Black Bean Sauce

**CRISPY PULLED JACKFRUIT** (G,V,VE)  
Vegetable Curry Sauce, Fried Basil

**YELLOW FIN TUNA & AVOCADO TARTAR** (F,S,SE)  
Avocado, Ginger & Soy Mayo

**SPICY LEMONGRASS LAMB** (S,N)  
Lamb, Spicy Fermented Soy Bean Paste



## MAIN COURSES

### CHARRED GREENS (V,VE,S)

Avocado, Asparagus, Beans & Kashmiri Morels

### STEAMED RED SNAPPER (F,G,S)

Ginger, Spring Onion, Soy, Hot Sesame Oil Flash

### GINGER GARLIC GLAZED PORK RIBS (G,S,SE)

Chili Crumbs & Scallion, Spicy Sesame Sauce

### OPEN FIRE LAMB CUTLETS

Scented Tomato Salad

## RICE & BREAD

### THAI VEGETABLE FRIED RICE (V,VE,E,S)

Carrots, Green Peas, Sweet Corn, Chives

### KERALA PRAWN FRIED RICE (SH,SE)

Coconut Cream, Tamarind, Curry Leaves

### THAI JASMINE RICE (V,VE)

### MALABAR PARANTHA (D,E,G)

## CURRIES

### SOUTH INDIAN MALABAR CURRY (N,V,VE)

Vegetables, Coconut & Curry Leaves Gravy

### THAI GREEN VEGETABLE CURRY (N,V,VE)

Broccoli, Carrots, Okra, Eggplant & Celeriac

### THAI PRAWN RED CURRY (SH)

Bamboo Shoot, Eggplant Peas, Basil

### NADAN KHOZY CURRY

Fragrant Kerala Style Chicken Curry

### MAAMISAM SAALNA (N)

Aromatic Flavored Mutton Masala Curry

## NOODLES

### BAK MIE GORENG (E,G,N,S,SE)

Hand-Cut Egg Noodles, Minced Chili Chicken

### PRAWNS PAD THAI NOODLES (SH,N,S,SE)

Rice Noodles, Tofu, Shallots, Tamarind Sauce



# DESSERTS

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## **CHIA SEEDS & MANGO PUDDING** (V)

Coconut Chia Seed Pudding, Mango Sphere,  
Silky Coconut Gur Cream

## **CHE THAI** (V)

Jackfruit, Tapioca & Coconut Jelly,  
Coconut Milk, Water Chestnut

## **INDIAN STYLE RUM BABA** (D,G,A,E)

Special Edition Indian Rum, Butter Baba,  
Khoya Ice Cream, Chai Tea Jelly Cubes

## **INDIAN CHOCOLATE FONDANT** (E,D,G)

Marble of Saffron & Paan Chocolate Melt,  
Coconut Ice Cream





THE IMPERIAL  
*New Delhi*